

Limoncello

Memorial Luncheon Menu



West & Chester
Chester Springs

9 North Walnut Street • West Chester, PA 19380 • 610.436.6230
499 East Uwchlan Avenue • Chester Springs, PA 19425 • 610.524.3112
limoncellorestaurant.com

Limoncello Sit-Down

Thank you for choosing Limoncello Private Events for your reception. We would first like to extend our condolences to you and your family.

We kindly ask for an estimated guest count at the time of reservation to help us prepare our staff and an appropriate room. Please take a few moments to make a list of all family and close friends expected to come from the cemetery to our facility. On the day of the luncheon, please ask your funeral director to call us with a guest count at the cemetery and an estimated arrival time. We only charge for the guests in attendance on the day of your luncheon.

Menu

\$34.95 per person

First Course

Choose One

LIMONCELLO TOSSED ✓

mixed greens, olives, red onions, cucumber, cherry tomato, marinated artichoke, roasted red peppers, fresh mozzarella balls, basil white balsamic vinaigrette

INSALATA ALLA DINA

mixed greens, sliced pear, gorgonzola cheese, cranberry, glazed walnuts, crispy prosciutto, raspberry vinaigrette

CLASSIC CAESAR ✓

romaine, herb croutons, shaved parmigiano, caesar dressing

MIXED GREENS ✓

mixed greens, olives, red onions, cucumber, cherry tomato, balsamic vinaigrette

Main Course

Choose Two

PENNE ALLA VODKA

pancetta, sweet peas, vodka rosé sauce
gluten penne available
vegetarian available ✓

EGGPLANT PARMIGIANA ✓

san marzano tomato sauce and mozzarella, served with linguine or broccoli rabe

CHICKEN PARMIGIANA

san marzano tomato sauce and mozzarella, served with linguine or broccoli rabe

CHICKEN FRANCAISE

egg-dipped chicken, lemon, white wine sauce, served with linguine or broccoli rabe

CHICKEN MARSALA

sweet marsala wine, kennett square mushrooms, onions, served with linguine or broccoli rabe

CHICKEN SALTIMBOCCA +3

topped with parma prosciutto, fresh mozzarella, kennett square mushrooms, white wine marinara, served with linguine or broccoli rabe

VEAL PARMIGIANA +6

san marzano tomato sauce and mozzarella, served with linguine or broccoli rabe

VEAL MARSALA +6

sweet marsala wine, kennett square mushrooms, onions, served with linguine or broccoli rabe

VEAL SALTIMBOCCA +6

medallions of veal topped with parma prosciutto, fresh mozzarella, kennett square mushrooms, white wine marinara, served with linguine or broccoli rabe

SALMON PUTTANESCA +5

fresh tomato, kalamata olives, capers, white wine, served with linguine or broccoli rabe

LUMP CRAB CAKES +6

grilled asparagus, mashed potatoes, tartar sauce

FILET MIGNON +10

mashed potatoes, grilled asparagus, chianti demi

Add On Family Style Appetizers

Choose Two

***Additional \$7.50 per person - Served Family Style**

RICOTTA BOARD ✓

ricotta, honey, warm focaccia bread

CALAMARI FRITTI

served with three dipping sauces - sweet chili, marinara and limoncello garlic aioli

CALAMARI SICILIANI

sautéed calamari tossed with capers, kalamata olives, fresh tomatoes, long hots

CHEESESTEAK EGG ROLLS

caramelized onions, sharp provolone, ketchup

PORCHETTA EGGROLLS

roasted pork, broccoli rabe, au jus, sharp provolone w/iz

SAUSAGE AND PEPPER DUMPLINGS

mix of sweet and hot sausage, peppers, sweet chili dipping sauce

SAUSAGE STUFFED MUSHROOMS

artichoke, roasted red peppers, pork sausage, mozzarella

VEGETABLE STUFFED MUSHROOMS ✓

artichoke, roasted red peppers, spinach, mozzarella

CHARCUTERIE BOARD +3

pecorino toscano 6 month, gorgonzola dolce, fontina, parma prosciutto, calabrese salami, fresh fruit and appropriate accompaniments

COCONUT SHRIMP +3

sweet chili sauce

MINI CRAB CAKES +3

tartar sauce

CRAB STUFFED MUSHROOMS +2

lump crab imperial

✓ VEGETARIAN

Limoncello *Buffet Style*

Menu

\$32.95 per person

Salads

Choose One

**additional choice \$3 per person*

LIMONCELLO TOSSED ✓

mixed greens, olives, red onions, cucumber, cherry tomato, marinated artichoke, roasted red peppers, fresh mozzarella balls, basil white balsamic vinaigrette

INSALATA ALLA DINA

mixed greens, sliced pear, gorgonzola cheese, cranberry, glazed walnuts, crispy prosciutto, raspberry vinaigrette

CLASSIC CAESAR ✓

romaine, herb croutons, shaved parmigiano, caesar dressing

MIXED GREENS ✓

mixed greens, olives, red onions, cucumber, cherry tomato, balsamic vinaigrette

Pasta

Choose One

**additional choice \$4 per person*

CHEESE STUFFED TORTELLINI ✓

filled with ricotta cheese, choice of tomato, rosé or alfredo sauce

PENNE ALLA VODKA

pancetta, sweet peas, vodka rosé sauce
gluten penne available
vegetarian available ✓

PENNE PRIMAVERA ✓

cherry tomatoes, baby spinach, zucchini, red onion, extra virgin olive oil, garlic

PEAR & CHEESE SACCHETTI +2 ✓

sweet pear & ricotta stuffed pasta purses, mascarpone cream, toasted pistachio

Main Course

Choose Two

**additional choice \$6 per person*

EGGPLANT PARMIGIANA ✓

mozzarella cheese, tomato sauce

EGGPLANT ROLLATINI ✓

eggplant stuffed with ricotta, topped with mozzarella cheese and tomato sauce

CHICKEN FRANCAISE

egg-dipped chicken breast, lemon, white wine

CHICKEN PARMIGIANA

mozzarella cheese, tomato sauce

CHICKEN SALTIMBOCCA

topped with parma prosciutto, fresh mozzarella, local mixed mushrooms, white wine marinara sauce

CHICKEN MARSALA

sweet marsala wine, local mixed mushrooms, onions

MARIA'S MEATBALLS

homemade beef meatballs, simmered in tomato sauce

MEATBALLS & SAUSAGE

homemade beef meatballs, sweet sausage, simmered in tomato sauce

SAUSAGE AND PEPPERS

sweet sausage, peppers, onions

TOP ROUND ROAST BEEF

horseradish, gravy

VEAL PARMIGIANA +4

mozzarella cheese, tomato sauce

VEAL MARSALA +5

sweet marsala wine, local mixed mushrooms, onions

STUFFED SALMON +7

stuffed with crab imperial, fresh herbs, olive oil, lemon

SALMON PUTTANESCA +7

wester ross salmon, tomato, olive, capers, garlic, fresh herbs

LUMP CRAB CAKES +7

tartar sauce

BUFFET INCLUDES HOMEMADE ROLLS AND BUTTER

Sides

Choose Two

**additional choice \$2 per person*

ROASTED RED BLISS POTATOES

oven roasted, extra virgin olive oil, rosemary, fresh garlic

RISOTTO WITH MUSHROOMS

kennett square mushrooms, parmigiano cream

MASHED POTATOES

STRING BEANS ALMONDINE

STRING BEANS GARLIC AND OIL

GRILLED VEGETABLES

eggplant, zucchini, roasted red peppers, asparagus, carrots

**served room temperature*

SAUTÉED MIXED VEGETABLES

broccoli, cauliflower, carrots, asparagus, extra virgin olive oil, fresh garlic

Add On Family Style Appetizers

Choose Two

**Additional \$7.50 per person - Served Family Style*

RICOTTA BOARD ✓

ricotta, honey, warm focaccia bread

CALAMARI FRITTI

served with three dipping sauces - sweet chili, marinara and limoncello garlic aioli

CALAMARI SICILIANI

sautéed calamari tossed with capers, kalamata olives, fresh tomatoes, long hots

CHEESESTEAK EGG ROLLS

caramelized onions, sharp provolone, ketchup

PORCHETTA EGGROLLS

roasted pork, broccoli rabe, au jus, sharp provolone wiz

SAUSAGE AND PEPPER DUMPLINGS

mix of sweet and hot sausage, peppers, sweet chili dipping sauce

SAUSAGE STUFFED MUSHROOMS

artichoke, roasted red peppers, pork sausage, mozzarella

VEGETABLE STUFFED MUSHROOMS ✓

artichoke, roasted red peppers, spinach, mozzarella

CHARCUTERIE BOARD +3

pecorino toscano 6 month, gorgonzola dolce, fontina, parma prosciutto, calabrese salami, fresh fruit and appropriate accompaniments

COCONUT SHRIMP +3

sweet chili sauce

MINI CRAB CAKES +3

tartar sauce

CRAB STUFFED MUSHROOMS +2

lump crab imperial

✓ VEGETARIAN

***optional**

20% gratuity will be added for parties of six or more

***optional**

tomato sauce and mozzarella 15

assorted herbal teas

Notes

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